

FRESH STRAWBERRY PIE

- 1 (9-inch) baked pie crust
- 3 pints fresh strawberries
- 1 cup sugar
- 3 tablespoons cornstarch
- 1/2 cup water

Mash part of the berries — enough to measure 1 cup. Combine sugar and cornstarch; then stir in the water and crushed berries. Bring to a boil over medium heat, stirring constantly, and cook for about a minute. Set aside to cool.

Fill the prebaked pie crust with the remaining strawberries and pour the cooked berry mixture over them. Refrigerate until set, about 3 hours. Serve with whipped cream.

Approximate cost, \$2.15.